



THE ROOKERY

Festive Dinner Three Course £49.95

- TO START -

Jerusalem Artichoke Velouté

Vegetable crisps, truffle, herb oil *(v) (gf)*

Citrus Cured Salmon

Pickled beetroot, crème fraiche,
horseradish *(gf)*

Pressed Terrine of Ham Hock

Mustard, piccalilli, spiced apple purée,
warm gingerbread

Heritage Tomato Tartare

Soused, smoked mozzarella,
watermelon and Stirrup Cup gin
sorbet, rye bread crisp *(v)*

- TO FOLLOW -

Poached and Roasted Turkey Roulade

Sage and onion stuffing, glazed root
vegetables, roast potatoes, chipolatas,
trimmings *(df)*

Salt Baked Celeriac

Roasted Jerusalem artichoke, chestnuts,
charred hispi cabbage, salsa verde *(vg)*

Pan Fried Fillet of Cod

Caramelised onion purée, cauliflower
fioretto, thermidor butter *(gf)*

Slowed Braised Cheek of Scotch Beef

Smoked potato mash, red wine
braised shallot, mushroom ketchup,
truffle jus *(gf) (df)*

Roast Breast of Gressingham Duck

Wild mushroom & potato terrine,
confit plums, red cabbage purée,
bordelaise syrup *(gf)*

- TO FINISH -

Warm Christmas Pudding

Brandy butter, vanilla custard,
mince pie ice-cream *(v)*

Vanilla Cheesecake

Mulled berries,
gingerbread ice-cream *(v)*

Sherry & Panettone Trifle

Cinnamon custard, Chantilly cream
and toasted nuts

Scottish Cheeses

Arran oatcakes, quince, chutney,
grapes, celery *(v) (gf)*

- THEN -

French macarons

Tea or Coffee

Key

gf – Gluten Free

v - Vegetarian

vg – Vegan

All allergen information available on request.

Many of our dishes can be made to cater for specific dietary requirements.



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